

Gazpacho Salad

Ingredients:

1 cucumber, peeled and sliced
3 scallions, coarsely chopped
4 plum tomatoes, quartered
1 red bell pepper, cored, seeded and coarsely chopped

Gazpacho Dressing:

2 shallots, peeled and minced
1 egg yolk at room temperature
¾ cup tomato juice
½ cup extra virgin olive oil
¼ cup red wine vinegar
Dash of Tabasco sauce
Salt and freshly ground black pepper
2 tbl. chopped fresh dill or basil

Make the dressing. Combine all the dressing ingredients in a bowl and whisk until smooth. Refrigerate, loosely covered, until slightly thick, at least 1 hour.

Combine all the vegetables in a bowl, and toss gently with the dressing.

Credit: Silver Palate New Basics